The Mills at Jersey Gardens is the only value mega-mall destination in metropolitan New York and New England and offers over 200 of the top outlet stores in the US.
PROJECT OVERVIEW

- The center is conveniently located just 20 miles from midtown Manhattan, five minutes from Newark Liberty International Airport, and minutes off the heavily-travelled NJ Turnpike.
PROJECT OVERVIEW

- Century 21, Neiman Marcus Last Call, Saks Fifth Avenue OFF 5th, Lord & Taylor Outlet, Cohoes, Burlington Coat Factory, Marshall’s, Forever XXI, Old Navy Outlet, Bed Bath & Beyond, AMC Theatres
• The **Tenant Information Package (TIP)** is intended to provide you with the project’s design and construction criteria and consists of seven parts:

<table>
<thead>
<tr>
<th>COMPONENT</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>TIP Index</td>
<td>Will provide a comprehensive list of topics to help locate information</td>
</tr>
<tr>
<td>Tenant Design Manual</td>
<td>Provide mall specific architectural, sign and engineering design criteria</td>
</tr>
<tr>
<td>Kiosk Design Manual</td>
<td></td>
</tr>
<tr>
<td>Pre-Construction Meeting Drawing</td>
<td>Contains important construction information for General Contractors and should be included in your bid sets</td>
</tr>
<tr>
<td>Architectural Criteria</td>
<td>Outline submission requirements and will provide necessary guidelines to design your store.</td>
</tr>
<tr>
<td>MEP/FP Criteria</td>
<td>(same as Architectural Criteria)</td>
</tr>
<tr>
<td>Bulletins</td>
<td></td>
</tr>
</tbody>
</table>
The Tenant Information Package can be accessed from Simon’s website – simon.com.

- Select the business header, search for the property name, click on the Property Information tab and then click on the Tenant Info Package button.
- If you have any difficulties working with the website, please contact your Tenant Coordinator.

For questions regarding the Landlord’s design and construction requirements, please contact your Tenant Coordinator or call 317-636-1600 and ask for Tenant Coordination.
STOREFRONT ZONE PLAN – LEVEL 1

- 15’-0” high bulkhead for tenant storefront/signage
- Storefront glazing from finished floor to the underside of the bulkhead is 11’-6”
- Tenant to field verify storefront height.
- Variations in finished floor elevation occur throughout site (+/-1” typ. but may exceed this variation in select locations, such as ramps)
• 15'-0" high bulkhead for tenant storefront/signage.

• Tenant to field verify storefront height.

• Variations in finished floor elevation occur throughout site (+/-1" typ. but may exceed this variation in select locations, such as ramps)
ARCHITECTURAL CRITERIA

STOREFRONT DESIGN
Tenants are required to create a unique upscale "retail experience" through thoughtfully placed and arranged architectural elements and finish materials.

- Only premium, luxury storefront finish materials will be acceptable.
- Standard storefront materials, stock tile, laminates, etc. are not permitted.

DIGITAL MULTI-MEDIA
Tenants are encouraged to creatively engage the customer by incorporating digital media into the storefront and interior design.

Opportunities include the introduction of large digital screens that play catwalk videos to showcase products, browse-and-order points of sale, virtual makeover counters, etc.

- Digital media design and installation details are to be submitted via PDF to Tenant Coordination for review.
ARCHITECTURAL CRITERIA

SPECIAL GENERAL CONDITIONS

• Floor Slab: 1st Level Tenants have a structural floor slab with an interstitial space with restricted access. No cutting, boring or penetrations of structural slab permitted.

  » Floor Slab penetrations NOT permitted:

    – Electrical/data systems shall be located on/within partition walls/fixtures or Tenant may use elevated floor system to accommodate electrical/data locations if design requires such to be in open floor area.

    – Wall mounted plumbing fixtures are required and plumbing systems shall be routed within partition walls above slab and connect to Landlord provided point of connection which penetrates floor slab at rear demising wall.

  » Below Slab (Interstitial Space) Access NOT permitted:

    – Only under special circumstances will Tenant Contractor be granted access to the controlled space below the floor slab. If access is approved in writing by Landlord, Tenant Contractor is required to follow all Landlord procedures governing access and is to use Landlord contractor for repairs after tenant access/work is complete.
STOREFRONT EXAMPLES

In-Line storefronts. Tenant is required to field verify actual storefront height due to variations in finished floor throughout mall, (+/-1” typ.)
STOREFRONT ELEVATIONS

LEVEL 1

HEIGHT IS 15’-0” A.F.F.

GLASS HEIGHT IS 11’-6” A.F.F.
STOREFRONT ELEVATIONS

LEVEL 2

HEIGHT IS 15’-0” A.F.F.

GLASS HEIGHT IS 12’-0” A.F.F.
TYPICAL STOREFRONT SECTION
NEUTRAL PIER DETAIL

5/8" GYP. BD. EACH SIDE

6" METAL STUD
BREAK METAL FACE CAP
TO MATCH STOREFRONT CHANNEL

1" X 2" X 1/8"
FORMED CHANNEL

1/2" THICK TEMPERED GLASS
IN 4'-0" X 11'-6" SECTIONS
WITH 1/2" SPACE BETWEEN PANES

LEASE LINE

THE MILLS AT JERSEY GARDENS
A SIMON CENTER
STOREFRONT SIGNS, AWNINGS AND CANOPIES
HVAC – RETAIL TENANTS

This is an enclosed mall as the Landlord shall provide, except for food court Tenants, packaged air conditioning rooftop units with medium pressure ductwork to a variable air volume box (VAV). Engineer is required to accommodate conditions that may affect the performance of the HVAC system for their store.

- **Equipment** Tenant to provide VAV (with electric heat) connected to Landlord Primary air distribution ductwork.
- **Smoke Evacuation System** All tenant ceilings MUST contain no less than 30% open area for return air and smoke evacuation. This can be accomplished by leaving out ceiling tile and installation of egg crate or decorative grills.
- **Supply Air Conditions** Landlord’s central plant system provides 57 degrees conditioned air for retail occupancies.
- **HVAC Load Calculation** Tenant to submit a detailed computer generated load calculation to justify equipment sizing. Tenants room temperature shall be 75 degrees.
- **Outside/Relief Air** Code Minimum through Landlord’s HVAC system.
- **Return** Each Tenant shall provide an open plenum return system with Transfer Air Openings in the demising wall sized at a minimum of 14 SF or as directed by the Mall. (Ducted return is for odor producing Tenants only and subject to Landlord approval).
- **Toilet Exhaust** Landlord provided common Toilet Exhaust for tenant tie-in.
- **Odor, Thermal & Process Equipment Exhaust** Odor producers (pets, hair salons, nail salons) must maintain 10% negative air pressure between their space and the mall.
- **Temperature Controls** Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance** Tenant shall employ Landlord designated contractor to perform final air testing and balancing.

See Criteria Sheet MEP-1 for further information.
PLUMBING – RETAIL TENANTS

• **Water**  Redistribution by Landlord via overhead mains with 3/4” valve connection.

• **Waste**  Lower Level 1:  4” stubbed through floor slab (no additional penetrations, cutting, or boring permitted)

  Upper Level 2:  4” stubbed below floor slab

  Designated connection point within or adjacent to space. Schedule 80 PVC below grade.

• **Vent**  4” with in Tenant’s space tied to Landlord’s common exhaust.

• **Natural Gas**  No gas for retail tenants.

• **Toilet Rooms**  Per code.

• **Drinking Fountain**  Per code.

• **Service Sink**  As required by code or Authority Having Jurisdiction.

• **Metering**  Required for Anchor Retail Tenants and Restaurants.

• **See Criteria Sheet MEP-1 for further information.**
ELECTRICAL – RETAIL TENANTS

- **Floor Penetrations**: No new floor penetrations permitted. Tenant must re-use existing infrastructure.
- **Voltage** 277/480 volt, 3ph, 4-wire
- **Landlord Equipment** Tenant shall connect to the Landlord’s electrical distribution system by providing feeder wire and equipment. Any upgrade or increase in service with be at Tenant’s expense.
- **Power** Redistribution by Landlord.
- **Metering** Electric is sub-metered through Landlord’s distribution panel.
- **Capacity** Tenant maximum connection is 11 watts per square foot. Submit connected and demand electrical load data to support electrical service size requested.
- **Telephone** 1” minimum conduit with pull wire to designated connection point in central locations.
- **Fire Alarm** Interface with Landlord system is only required when the Tenant occupancy requires a system to meet Code. Tenant to tie into Landlord’s system. Duct detectors to shut down RTU equipment to be annunciated within Tenant space only. Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.
- **See Criteria Sheet MEP-1 for further information.**
FIRE PROTECTION – RETAIL TENANTS

- **Implementation**  Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.

- **Tenant Flow Switch**  Not permitted.

- **Valve for Tenant Space**  Not permitted.

- **See Criteria Sheet MEP-1 for further information.**
DINING PAVILION CRITERIA
FINISH MATERIALS
All materials are to be installed over a durable substrate and must be long lasting with minimal maintenance required.

All tenants shall comply with all governing and applicable building and fire code requirements.

The Landlord reserves the right to reject or request substitutions or adjustments to the proposed finishes.

All materials must be approved by the Landlord prior to installation.

Nothing is to be overlaid over the Landlord’s decorative finishes.

Permitted in *Service Area
- Finish-grade figured hardwood, stained and/or lacquered
- Quality porcelain
- Stainless steel and chrome
- Honed, polished or bush hammered natural stone
- Decorative, sandblasted, stained, or etched glass
- Mosaic tiles
- Polished, brushed or textured metals
- Tempered glass
- Quality acrylic surfaces, polyester resin

*Service Area is all Visible Area Forward
of Back of House Partitions
CEILING AND LIGHTING

TENANT CEILING AND LIGHTING

• Drywall ceiling in service area by Tenant to Landlord specifications, Tenant install.

• Additional lighting (general, task or decorative) will be considered and is subject to Landlord review and approval.

• The use of fluorescent lighting and is not permitted.

• Sprinkler heads in the ceiling shall be the fully recessed type with cover plates or concealed in the design.
MENU BOARDS

In order to maintain a pleasant and high quality food service ambiance, Tenants are encouraged to use well designed, non-commercial menu boards in their stores. Menu board designs must be reviewed and approved by the Landlord before construction. Below is a list of requirements:

• Integrated digital screens will be used for the menu boards by all Tenants.
• All digital screen menus will be integrated into the back wall design and are a part of the overall design concept.
• Digital screen frames will be concealed in a unique and innovative way.
• No mechanical attachments or electrical facilities can be visible.
• No more than an area of 50% illustrations will be permitted on the menu boards.
• No gratuitous panels of illustrations other than menu boards will be permitted.

NON-PERMITTED MENU BOARDS

- Printed Menu Boards
MENU BOARDS

Note:
- Maximum Height, 48"
- Menu Boards to be mounted to back wall
EXHAUST HOODS

EXHAUST HOODS AND BULKHEAD TREATMENTS

Tenant’s hood must be clad in a stainless steel box with high quality detailing. Hood must be located behind the lease line.

Exposed non-clad hoods will not be accepted.

Note:
All Signage over or applied to Hood is subject to Landlord approval.
DESIGN AND PRESENTATION CONCEPTS

TEXTURED FINISHES

MATERIALS

INTEGRATED GRAPHICS

PRODUCT PRESENTATION
TYPICAL FOOD COURT SECTION

THE MILLS AT JERSEY GARDENS
A SIMON CENTER

29
EXISTING FOOD COURT ELEVATION

Landlord’s bulkhead/sign band. Tenant to brand façade with approved materials.

3’-0” counter height

9’-0” AFF to the underside of soffit.
HVAC – RESTAURANT TENANTS

Tenant provides all equipment. Engineer is required to accommodate conditions that may affect the performance of the HVAC system for the premises.

- **Equipment**  RTU and MAU by Tenant at Tenant’s Expense. Capped outlet to medium pressure HVAC duct with VAV box with distribution within the Tenant’s leased premises by Tenant and locations of rooftop equipment coordinated with and approved by Landlord.
- **HVAC Load Calculation** By Tenant, to justify equipment selection.
- **Outside/Relief Air**  As required per code.
- **Return**  Through Tenant equipment.
- **Make Up Air**  Tenant must provide a complete make up air system for all exhaust greater than 10% negative to the Mall.
- **Grease & Smoke Exhaust**  Tenant must provide UL listed hoods and vertical discharge fans. Must meet code requirements. Protect roof with “Grease Guard” containment system.
- **Toilet Exhaust**  Through Tenant equipment.
- **Odor, Thermal & Process Equipment Exhaust**  Odor producers (pets, hair salons, nail salons) must maintain 10% negative aire pressure between their space and the mall.
- **Temperature Controls**  Stand-alone digital electric/electronic control system by Tenant.
- **Test & Balance**  Tenant shall employ Landlord designated contractor to perform final air testing and balancing.

See Mall Specific Criteria Sheet and Restaurant/Food Court Bulletin for further information.
PLUMBING – RESTAURANT TENANTS

- **Water**  Redistribution by Landlord via overhead main designated connection point within or adjacent to premises. (1-1/2” Food Court, 2” Restaurants)
- **Waste**  Lower Level 1: 4” stubbed through floor slab (no additional penetrations, cutting, or boring permitted)
  - Upper Level 2: 4” stubbed below floor slab
  - Designated connection point within or adjacent to premises. Schedule 80 PVC below grade.
- **Vent**  Vent through roof by Tenant if not existing.
- **Grease Waste**  Existing 6” grease line to grease trap. Modifications are by Tenant at Tenant’s expense.
- **Natural Gas**  Food Court Tenant’s only.
- **Toilet Rooms**  Per code.
- **Service Sink**  As required by code or Authority Having Jurisdiction.
- **Metering**  All Food Court & Restaurant Tenants.

See Mall Specific Criteria Sheet and Restaurant/Food Court Bulletin for further information.
FIRE PROTECTION – RESTAURANT TENANTS

- **Implementation** Tenant shall directly employ the Landlord designated contractor to install and/or modify existing grid or utilize connection provided.

- **Tenant Flow Switch** Not permitted.

- **Valve for Tenant Space** Not permitted.

See Mall Specific Criteria Sheet and Restaurant/Food Court Bulletin for further information.
ELECTRICAL – RESTAURANT TENANTS

- **Voltage** 277/480 volt, 3ph, 4-wire
- **Landlord Equipment** Landlord provided electrical conduit and pull wire. Feeder cables are by the Tenant.
- **Power** Provided by local utility.
- **Metering** Tenant to provide disconnect, meter and connect to Landlord meter bank per local utility company.
- **Capacity** Tenant maximum connection is 50 watts per square foot. Submit connected and demand electrical load data to support electrical service size requested.
- **Telephone** 1” minimum conduit with pull wire to designated connection point in central locations.
- **Fire Alarm** Interface with Landlord system is only required when the Tenant occupancy requires a system to meet Code. Tenant to tie into Landlord’s system. Duct detectors to shut down HVAC equipment to be annunciated within Tenant space only.
- **See Criteria Sheet MEP-1 for further information.**
MEP CALCULATION FORMS

Tenant’s Engineer shall use their own form for HVAC Load Calculations:

- Appliance Heat Gain
- Electrical Load Summary
- Kitchen Exhaust Fan Specifications
- Kitchen Make-up Air Unit Specification
- RTU/Split System Specification
- Maintenance